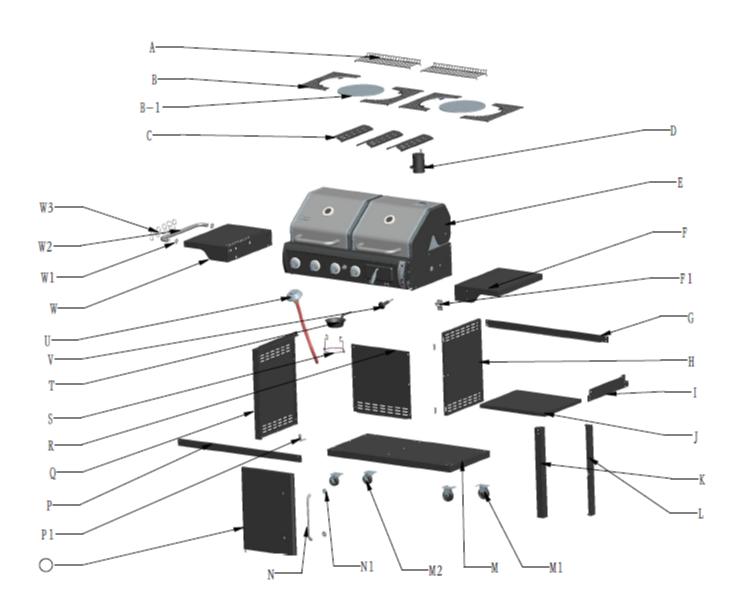




(B) Instruction Manual CHARCOAL-GAS-COMBI-GRILL "BUFFALO"

Version 2017/ Art. Nr. 3131UK



# Contents

Before using the grill 4
Scope of delivery4
Intended use
For your safety         4 - 6           Signal symbols         4           Safety instructions for gas grill         4           General safety instructions         4           Safety instructions         4 - 5           Safety instructions for batteries         5           Safety instructions for charcoal grill         6           General safety instructions         6           Safety instructions         6
Assembly         7 - 11           Preparation         7           Required tools         7           Assembling the BBQ         7 - 11
Connecting the gas bottle         11 - 12           Regulator and Hose         11           Storing the BBQ         11           The Gas Bottle         11           Connection to the BBQ         11           Mounting the gas hose         12           Checking for Gas Leaks         12
Setting up the BBQ
Before grilling
Using the gas grill
Using the charcoal grill
Troubleshooting
Disposal
Declaration of conformity
•
Technical data
Warranty 16
Service
Distributing company
Matching accessories (not included in the delivery scope)

# Before using the grill

After unpacking and before every use, check whether the item shows any signs of damage.

Should this be the case, do not use the item, but notify your retailer.

The operating manual is based on the norms and regulations that are applicable in the European Union. In non-EU countries, observe country-specific directives and laws!



Before start-up, first read through the safety information and the operating manual carefully. Only by doing so will you be able to use all of the functions safely and reliably.

Before start-up, first read through the safety information and the operating manual carefully. Only by doing so will you be able to use all of the functions safely and reliably.

# Scope of delivery

Part No.	Article	Qty.
А	Warming Rack	2
B + B1	Cooking Grid half + Cooking Round Grid	4 + 2
С	Flame Tamer	3
D	Chimney Assembly	1
E	Lid and Firebox Assembly	1
F	Side Shelf Assembly (R)	1
F1	Bottle Opener	1
G	Charcoal Box Handle	1
Н	Cart Rear Panel	1
I	Cart Side Beam (R)	1
J	Storage Panel	1
K	Cart Leg (Right/Front)	1
L	Cart Leg (Right/Rear)	1
М	Bottom Panel Assembly	1
M1	Castors without lock	2
M2	Castors with lock	2
N	Door Handle	1
N1	Door benzel	2
0	Door Assembly	1
Р	Cart Beam (Front)	1
P1	L Bracket	1
Q	Cart Side Panel (L)	1
R	Cart Beam (Rear)	1
S	Hook for Grease Bowl	1
Т	Grease Bowl	1
U	Hose and Regulator	1
V	Charcoal Box Handle	1
W	Side Shelf Assembly (L)	1
W1	Handle Bezel	1
W2	Side Shelf Handle	5
W3	Hooks	2
1	Screw 1/4	73
2	Screw 5/32	8

Please check whether the scope of delivery is complete and undamaged. Contact your retailer if a piece is missing or damaged.

Complaints regarding damaged or missing pieces made after assembly is completed or begun will not be recognized.

### Intended use

Use this BBQ to heat, cook and grill food.

It is suitable exclusively for outdoor use and in a domestic setting. Only use the item as described in this operating manual. All other use.s are considered improper and can lead to material damage or even to personal injuries.

The manufacturer accepts no liability for damages caused by improper use.

# For your safety

# Signal symbols

# Danger High risk!



Failure to observe the warning can lead to potentially fatal injuries.

### Attention Moderate risk!



Disregarding this warning can lead to property damage.

### Caution Low risk!



Facts that should be respected when handling the device.

### SAFETY INSTRUCTIONS FOR GAS GRILL

# GENERAL SAFETY INSTRUCTIONS to be observed in each use

- Use outdoors only!
- Read the instructions before using the appliance.
- WARNING! Accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.

### Safety instructions

### Danger Fire hazard!



Parts of the BBQ become very hot during operation and can cause fires.

- It is essential that you have a fire extinguisher and first-aid kit ready and be prepared for an accident or fire.
- Place the BBQ on an even, horizontal, secure, heat-resistant and clean surface.
- Set up the BBQ with at least 1 m clearance from highly flammable materials such as awnings, wooden patios or furniture.
- Do not move the BBQ during use.
- Some foods produce flammable fats and juices. Clean the BBQ regularly, preferably after each use.
- Never leave the BBQ unattended during use.

### Danger Fire hazard!



Never turn on/fire up the BBQ with the lid closed.

Operate the gas BBQ with a small flame when the lid is closed.

### Danger Risk of burning and accidents!



This device is not intended for use by persons (incl. children) with limited physical, sensory, or mental capacities or lacking experience and/or lacking knowledge.

- Such persons must be informed about the dangers of the device and supervised by a person responsible for their safety.
- Any modifications to the product represent a large safety risk and are forbidden. Do not undertake any unauthorised interventions yourself. In case of damages, repairs or other problems with the BBQ, contact our service point or a professional in your area.
- Keep children and pets away from the device.

The BBQ, the gas flame and the food on the BBQ can become very hot during operation, such that any contact with these can cause very severe burns.

- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling.
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.
- Let the BBQ cool down completely before cleaning and/or storage.

### Danger Risk of deflagration!



Flammable liquids that are poured onto the flames can form flashes or deflagrations.

Never use flammable liquids such as petrol or spirits.

### Danger Risk of poisoning!



Gas is odourless and can be lethal in closed spaces!

Use the grill outdoors only.

### Danger Health risk!



Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

### Danger Risks to children!



While playing, children can become caught in the packaging film and choke.

- Do not let children play with the packaging films.
- Make sure that children do not put any small assembly parts into their mouths. They could swallow the parts and choke on them.

### Danger Risk of injury!



Both the BBQ and individual parts have some sharp edges.

- Be careful with individual parts to prevent accidents and/or injury during assembly and use. Wear protective gloves if necessary.
- Do not set up the BBQ near entryways or high-traffic zones.
- Always exercise extreme caution while grilling. If distracted, you can lose control of the device.

 Always be attentive to and aware of what you are doing. Do not use this product if you are unfocussed or tired, or if you are under the influence of drugs, alcohol, or medications. Just one moment of carelessness during use of the product can lead to serious injuries.

### Attention Risk of damage!



During use, the screws can loosen slowly and impair the BBQ's stability.

 Check the stability of the screws prior to each use. If necessary, tighten all of the screws again to ensure the BBQ is standing securely.

### Attention Risk of damage!



Do not use any strong or grinding solvents or abrasive pads, since these can attack the surfaces and leave behind scrape marks.

### Danger Risk of burning and accidents!



Caution! If you detect the smell of gas:

- Immediately close the gas intake of the gas bottle.
- Extinguish all open flames.
- Do not operate any electrical devices.
- Ventilate the surrounding area.
- Carry out a leakage point test, as described in this operating manual
- If, after testing and once the leakages have been remedied, you continue to detect the smell of gas, do not continue to use the BBQ. Immediately inform a gas technician or the distributor from which you purchased the equipment.

# Danger Risk of burning and accidents!



Do not store the gas BBQ in immediate proximity to combustibles (e.g. petrol) or other flammable liquids or gases.

- The gas bottle must be separated from the gas BBQ during storage.
- Do not store the gas bottle in immediate proximity to the gas BBQ.
- Do not place the gas bottle immediately under the gas BBQ.

# Safety instuctions for batteries

- Only use top-quality batteries. Cheap batteries could leak and damage the device as a result.
- If the batteries leak, remove them with a cloth and dispose of them accordingly. Ensure that leaking battery acid does not come into contact with skin and eyes. If you do get battery acid in your eyes, flush them thoroughly with lots of water and consult a physician immediately! If battery acid comes into contact with your skin, wash the affected area with lots of water and soap.
- If you will not use the device for an extended period, the battery should be removed since the device can be damaged through possible leakage.
- If the performance deteriorates (ignition), the battery must be replaced.
- Batteries are very dangerous if swallowed. Please keep the batteries and the device components away from children at all times. If a battery is swallowed, seek medical attention immediately.
- Batteries must not be recharged or activated with other means, dismantled, thrown into fire or shortcircuited.
- Remove the batteries prior to disposing of the device.

### SAFETY INSTRUCTIONS FOR CHARCOAL GRILL

### **GENERAL SAFETY INSTRUCTIONS**

- to be observed in each use
- Do not use indoors!
- WARNING! Do not use spirit or petrol for lighting or relighting!
- Use only firelighters complying to EN 1860-3!
- WARNING! This barbeque will become very hot, do not move it during operation!
- WARNING! Keep children and pets away!

### Safety instructions

### Danger Fire hazard!



Live coals and BBQ components get very hot during operation and can start fires.

- It is essential that you have a fire extinguisher and first-aid kit ready and be prepared for an accident or fire.
- Place the BBQ on an even, horizontal, secure, heat-resistant and clean surface.
- Set up the BBQ with at least 1m clearance from highly flammable materials such as awnings, wooden patios or furniture.
- Do not move the BBQ during use.
- Ignite the charcoal only in a sheltered location.
- Fill the BBQ with a max. 1.4 kg of charcoal.
- Some foods produce flammable fats and juices. Clean the BBQ regularly, preferably after each use.
- Only tip out the ash once the charcoal has completely burned out and cooled down.

### Danger Risk of burning and accidents!



This device is not intended for use by persons (incl. children) with limited physical, sensory, or mental capacities or lacking experience and/or lacking knowledge.

- Such persons must be informed about the dangers of the device and supervised by a person responsible for their safety.
- Any modifications to the product represent a large safety risk and are forbidden. Do not undertake any unauthorised interventions yourself.
  - In case of damages, repairs or other problems with the BBQ, contact our service point or a professional in your area.
- Keep children and pets away from the device.

The BBQ, the charcoal, and the BBQ meat become very hot during use. Any contact can result in serious burns.

- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling.
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.
- Use only dry lighters or special fluid lighters compliant with EN 1860-3 as firelighters.
- Let the BBQ cool down completely before cleaning and/or storage.

### Danger Risk of deflagration!



Flammable liquids that are poured on the embers cause flash flames or deflagrations.

- Never use flammable liquids such as petrol or spirits.
- Nor put pieces of charcoal soaked in flammable liquid onto the embers.

### Danger Risk of poisoning!



When burning charcoal, barbecue briquettes, etc., carbon monoxide is formed. This gas is odourless and can be fatal in closed spaces!

- Use the grill outdoors only!

### Danger Health risk!



Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

### Danger Risks to children!



While playing, children can become caught in the packaging film and choke.

- Do not let children play with the packaging films.
- Make sure that children do not put any small assembly parts into their mouths. They could swallow the parts and choke on them.

### Danger Risk of injury!



Both the BBQ and individual parts have some sharp edges.

- Be careful with individual parts to prevent accidents and/or injury during assembly and use. Wear protective gloves if necessary.
- Do not set up the BBQ near entryways or high-traffic zones.
- Always exercise extreme caution while grilling. If distracted, you can lose control of the device.
- Always be attentive to and aware of what you are doing. Do not use this product if you are unfocussed or tired, or if you are under the influence of drugs, alcohol, or medications. Just one moment of carelessness during use of the product can lead to serious injuries.

### Attention Risk of injury!



During use, the screws can loosen slowly and impair the BBQ's stability.

 Check the stability of the screws prior to each use. If necessary, tighten all of the screws again to ensure the BBQ is standing securely.

### Attention Risk of damage!



Do not use any strong or grinding solvents or abrasive pads, since these can attack the surfaces and leave behind scrape marks.

# **Assembly**

# **Preparation**

### **Unpack BBQ**

Unpack the BBQ and dispose of all packaging materials. Keep the packaging materials out of the reach of children and dispose of them according to regulations after BBQ assembly.

### Danger Risk of injury!



Failure to follow these instructions can lead to problems and risks while using the BBQ.

- Follow all of the assembly instructions listed here.

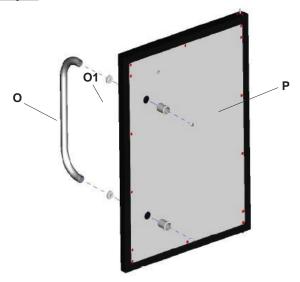
### Required tools

1 x Phillips screwdriver

# Assembling the BBQ

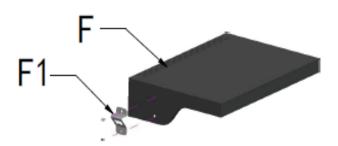
- 1. First read through the assembly instructions completely.
- 2. Allow yourself enough time for assembly and find an even working space of two to three square meters.
- 3. Place the necessary tools within reach. Small parts such as handles will probably be preassembled.
- 4. Two to three people are needed for the assembly.

### Step 1



First insert the rubber grommets supplied with the door handle (O) into the door (P). Then screw down tightly the door handle and the door cover rings (O1) with two Phillips screws 5/32 (2) to the door.

### Step 2

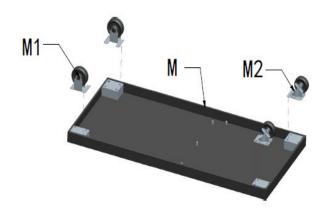


Screw the bottle opener **(F1)** with two Phillips screws 5/32 **(2)** to the right side shelf assembly **(F)**.

# Step 3

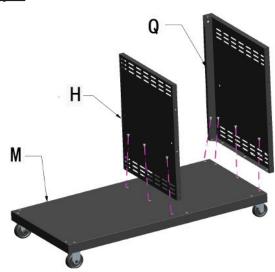
Place the bottom panel assembly (M) on a clean, even surface.

# Step 4



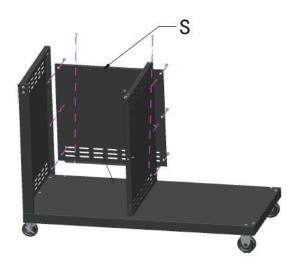
Turn the bottom panel assembly around and screw down the castors with locks (M2) tightly onto the left side, and the castors with locks (M1) onto the right side of the the bottom panel assembly (M) with four Phillips screws 1/4 (1) each.

# Step 5



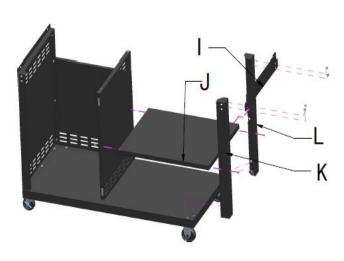
Screw the left side panel (Q) and the middle wall (H) to the bottom panel assembly (M) using seven Phillips screws 1/4 (1).

# Step 6



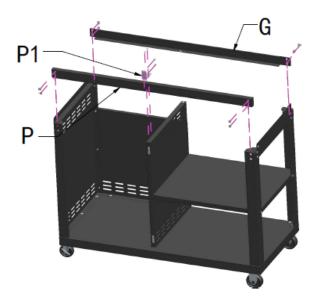
Connect the rear panel (S) with the bottom panel assembly (M). Then connect the rear panel to the left side panel (Q) and the middle wall (H). To do this, use nine Phillips screws 1/4 (1).

# Step 7



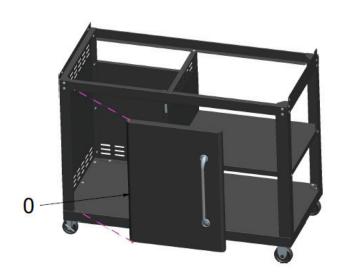
Connect the right rear (L) and the right front cart leg (K) with the bottom panel assembly (M). Then fasten the storage panel (J) and the side beam (I). To do this, use 13 Phillips screws 1/4 (1).

# Step 8



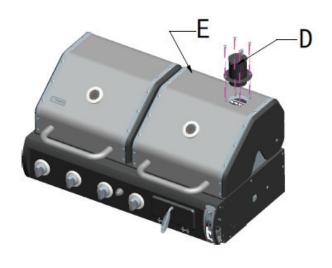
Connect the front beam **(P)** with the left side panel **(Q)** and the right front cart leg **(K)**. Connect the rear beam **(G)** with the left side panel **(Q)** and the right rear cart leg **(L)**. To do this, use nine Phillips screws 1/4 **(1)**. Connect the bracket **(P1)** with the front beam **(P)** and the middle wall **(H)**. To do this, use four Phillips screws 5/32 **(2)**.

### Step 9



Hook the door assembly (O).

# **Step 10**



Connect the chimney assembly **(D)** with the right panel of the firebox assembly **(E)**. To do this, use 4 Phillips screws 1/4 **(1)**.

# **Step 11**



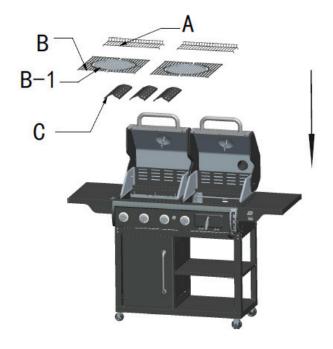
At least two strong and healthy persons are required to complete this step, in order to lift the firebox assembly. The firebox assembly with lid (E) weighs approx. 34 kg. It is recommended that a third person is ready available to position the cart properly under the firebox assembly, when the firebox assembly is being placed onto the cart. Lift the firebox assembly with lid (E) with 2 persons and place slowly and carefully onto the cart. Fasten the firebox assembly using four Phillips screws 1/4 (1). Then turn the charcoal box handle (V) clockwise onto the lever for height adjustment of the charcoal grid until it locks in place.

# **Step 12**



Connect the right side shelf assembly **(F)** and the left side shelf assembly **(W)** with the firebox assembly **(E)**. Fasten the shelf assemblies with five Phillips screws 1/4 **(1)** each.

# **Step 13**



Place the three flame tamers (C) onto the gas burner in the left firebox. Put then the BBQ grid half + round grid (B + B1) into the left and right fireboxes. Then hook the two warming racks (A) in the rear upper area of the fireboxes.





Hook the hook for grease bowl (S) under the fireboxes of the gas BBG. Hook the grease bowl (T) onto the hook.

# **Step 15**



Loose and remove the battery compartment lid and insert a 1.5 V R6/LR6/AA battery (not included!) into the battery compartment. Observe correct polarity (-/+). The plus of the battery must point outward. Also refer to the section "Inserting a battery". Replace the lid and fasten it tightly.

### <u>Step 16</u>





First fasten the hooks (W3) to the side handle (W2). Then screw the side handle (W2) and the side handle cover rings (W1) with two Phillips screws 1/4 (1) to the left shelf assembly (W).

# **Step 17**



The assembly is complete.

### Important:

All screws must be tightly fastened.

# Connecting the gas bottle

### **Regulator and Hose**

These accessory parts are supplied with the gas BBQ. Replacements are available at your BBQ distributor or an authorised LPG gas supplier. Use only regulators and hoses that are certified for LP gas with the pressure values mentioned. The lifespan of the regulator is approximately 2 years. It is recommended that the regulator be exchanged within 2 years from the production date.

The use of an incorrect or defective regulator and gas hose is dangerous. Before each use of the gas BBQ, check that the correct parts are being used.

The gas hose used must conform to the regulations and provisions of the country in which the BBQ is being used. The length of the gas hose must not exceed 1.5 metres. Worn or damaged hoses must be exchanged immediately. **The hose must be connected without twists or bends.** Ensure that the gas hose is not bent or constricted and that it does not come into contact with the gas BBQ, with the exception of the hose connection.

### Storing the BBQ

The gas BBQ must only be stored indoors, once the gas bottle has been disconnected. If the BBQ is not being used for an extended period of time, it should be covered with a protective hood and stored in a dry and dust-free environment.

### The gas bottle

A gas bottle is not supplied with this BBQ. The gas bottle must be provided by the end user. Do not drop your gas bottle or handle it roughly or inappropriately.

When the BBQ is not being used, the gas bottle must be separated from the BBQ. Fit the gas bottle with its protective cap once it has been disconnected from the BBQ. The gas bottle must be stored separate from the BBQ.

The storage of gas bottles is not permitted in underground spaces, in stair wells, passageways and thoroughfares of buildings, or in their immediate vicinity. The valves must be fitted with valve protection caps and lock nuts.

Gas bottles - including empty ones - must be stored upright.

Gas bottles must be stored outdoors in an upright position and out of reach of children. The gas bottle must not be stored in areas in which the temperature exceeds 50°C. Do not store the gas bottle nears flames or other flammable sources. **Do not smoke in the vicinity of gas bottles!** 

### Connection to the BBQ

Place the gas bottle next to or behind the BBQ on the floor.

Do not in any case place the gas bottle on the support under the grill.

Before the gas bottle is connected to the BBQ, you must ensure that there is no dirt in the heads of the gas bottle, the regulator, or the burner. Spiders and insects can get in there and thus block the burner or the venturi tube at the opening. A blocked burner can cause a fire underneath the BBQ. Clean blocked burner openings using a sturdy pipe cleaner.

### Mounting the gas hose

 Depending on national regulations, there are two ways to connect the gas hose to the grill. First take the protective cap off the gas connection if present.

### Method 1:

- Firmly screw one end of the gas hose onto the gas connection (left-hand threading). Do not use an extra gasket!
- Tighten the gas hose union nut securely using a size 17 spanner; at the same time hold the gas connection in place with pliers or a second size 17 spanner.

### Method 2:

- Run a hose clamp of the right size a few centimetres over the loose end of the gas hose. Then slide this end onto the gas connection (wet the gas connection somewhat to facilitate sliding onto the hose). Fix the connection with the hose clamp.
- Connect the other end of the gas hose with the pressure regulator included.

Separate instruction manuals are included with the gas hose and the pressure regulator. Follow these instructions very closely when you connect the pressure regulator to the gas hose and gas container (the figures may differ for the hose, pressure regulator and gas container depending on the respective national standards).

Lay the hose so that it is not kinked or twisted.

### Warning!

Prior to use test all connections for gas leaks.

Always perform the test using soapy water. Never use an open flame to detect leaks.

### Checking for gas leaks

- Mix one part dishwashing liquid with 3 parts water. For testing, approx. 50 ml of soapy water is needed.
- Make sure all temperature regulators are set to (off).
- Connect the regulator with the gas bottle and turn on the burner using the left temperature regulator. Ensure that the connections are securely made.
- · Turn on the gas intake.
- Apply the soapy water to the hose and to all connections. If bubbles appear, a leak is present.
- · Fix the leak and then start the test again.
- Switch off the gas once the test has been concluded.
- If a leak is found and it cannot be repaired, do not attempt to repair the leak further. In this case, contact a professional.
- Do not use the BBQ until the leak has been properly repaired.

# Setting up the BBQ

### Attention Risk of damage!



During use, the screws can loosen slowly and impair the BBQ's stability.

- Check the stability of the screws prior to each use. If necessary, tighten all of the screws again to ensure the BBQ is standing securely.
- Before use, place the BBQ on a level, solid base located outdoors.
- Do not in any case place the gas bottle on the support under the grill.

 Push down the levers of the brake wheel on the left side to secure the device against rolling away. Always secure the BBQ against rolling away during grilling. Push the levers up to release the wheels and move the BBQ.

# **Before grilling**

- Wash off possible rough production residues using warm water; in doing so, avoid the use of cleaning agents or dishwashing liquid.
- · Rub the BBQ grate by a cloth wetted with cooking or frying oil.

### Pre-firing

Before barbecuing for the first time, heat up the BBQ for a min. 30 minutes with a closed lid and high flame without food. The heat cleans the internal parts and burns away the finishing residues of coloured BBQ parts. In the process, odours and some smoke may develop. However, this is harmless and only lasts a short time. Ensure sufficient ventilation.

### Preheating

It is recommended that you preheat the BBQ before each use for approx. 10-15 minutes with a closed lid.

# Using the gas grill

### Danger Risk of burning!



The grill and grilled foods can become very hot during use and any contact with them may cause severe burns.

 Keep away from hot parts as any contact can cause severe burns. Do not touch the dark areas of the lid handle, because the handle is not heat-insulated here. The dark areas are getting strongly heated in the course of grilling. See the following figure.



- Always wear kitchen or grilling gloves when grilling.
- Use long-handled grilling utensils with heat-resistant handles only.
- Do not wear any clothing with wide sleeves.

### Danger Risk of explosion!



Before lighting the grill, read the following instructions on turning on/lighting as well as all warning and safety instructions.

- Check the grill for cracks, cuts and other damages before use.
- Do not use the grill if the gas hose is damaged or porous.
- Open the grill lid before igniting the burner. Failure to do so may result in an explosion causing severe physical injury or death.

### Ignition system - lighting using the Piezo igniter

- 1. Open the grill lid before igniting the burner.
- Turn all temperature knobs to (off).
- Connect the regulator to the gas cylinder. Turn on the gas supply by turning the regulator to On. Do not lean over the grill surface.
- 5. If the burner does not light within 5 seconds, turn the regulator to off. Wait 5 minutes for any gas to dissipate and then repeat the above steps. If the burner still does not light, ignite the grill manually as described in the user manual (see *Ignite manually with matches*).
- 6. The flame level can be set using the temperature knob between  $\hat{\mathbf{a}}_{\text{Max}}$  (high flame) and  $\hat{\mathbf{a}}$  (low flame).
- 7. The instructions for turning on and operating the main burners also apply to the side/horizontal burners.
- 8. To turn off the grill, turn the regulator on the gas cylinder to **Off**. Then turn the temperature knob on the grill to (off).

### Ignite manually with matches

### Danger Risk of burning!



Never lean over the grill surface with a match to light the grill. Always light the grill from below.

- 1. Open the grill lid before igniting the burner.
- Turn all temperature knobs to (off).
- Connect the regulator to the gas cylinder. Turn on the gas supply by turning the regulator to On. Do not lean over the grill surface. Use soapy water to check for gas leaks between the gas cylinder and the regulator.
- 4. Push in the left temperature knob and turn it counter clockwise to  $\widehat{\mathbb{Q}}_{\text{Max}}$ .
- Insert a lit, commercially-available extra long matchstick from below through the large hole in the floor of the burner unit near the burner.
- 6. Repeat this process for the second burner.
- 7. If the flame on the side/horizontal burner does not light, turn the temperature knob to (off). Push in the left or right temperature knob and turn it counter clockwise to ♠ MAX. Use an extra long matchstick.
- 8. Contact your retailer to troubleshoot any ignition problems you might experience with the product.

### Finishing grilling

Allow the grill to burn at the highest flame setting for 5 minutes once your food is finished grilling. This eases cleaning by burning away any reside left on the burner. Make sure that the lid is left open during this step.

### Turning off the grill

To turn off the grill, turn the regulator on the gas cylinder to **Off**. Then turn the temperature knob on the grill to ● (off). Wait until the grill has cooled down sufficiently before closing the lid.

### Danger Risk of burning and accident!



If the burner does not ignite, first turn the temperature knob clockwise to • (off) and then turn the regulator on the gas cylinder counter clockwise to **Off**.

# Using the charcoal grill

### Danger Risk of burning!

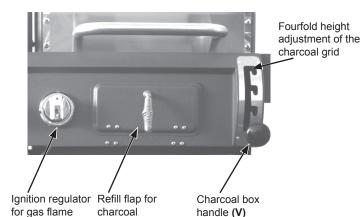


The BBQ, the charcoal and BBQ meat become very hot during use. Any contact can result in serious burns

- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling.
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.
- Use only dry lighters or special fluid lighters compliant with EN 1860-3 as firelighters.

### Ignite manually with gas flame

- Open the lid and take out the cooking grids (B) from right firebox. The lid must be open when gas is ignited.
- Layer maximum 1.4 kg of charcoal in the middle of the charcoal grid. Make sure that the charcoal is located within the charcoal grid. Use the charcoal box handle (V) to set the height of the charcoal grid onto the second position from the bottom.



3. Press in the ignition regulator near the refill flap. Then press in the ignition regulator again and turn it counter-clockwise at the same time. In this way the flames will fire up. Caution – Risk of Burning! Keep parts of the body and items of clothing away from flames. Observe the section Firing up with a match, items 4 to 8.

### Ignite with matches

- Open the lid and take out the cooking grids (B) from right firebox
- Place 1-2 solid fire-lighters in the middle of the charcoal grid. Pay attention to the manufacturer's instructions on the packaging. Light the fire-lighters with a match.
- Layer maximum 1.4 kg of charcoal on the charcoal grid on top of the fire-lighters. Make sure that the charcoal is located within the charcoal grid.
- 4. The BBQ must be warmed up for min. 30 minutes before the first use, see section *Before grilling*.
- As soon as the charcoal is glowing, spread it evenly over the charcoal grate. To do this, use a suitable fireproof tool with a long, fireproof handle.
- Before putting the BBG grid onto the BBG, rub it with a bit of cooking oil.

- 7. Only place the BBQ meat on the grate when the charcoal is covered with a bright layer of ash.
- 8. Open the refill flap at the front to add charcoal.

<u>Please note:</u> The height of the charcoal grid can be adjusted. The charcoal grid can be positioned at four different heights. Set the desired height using the charcoal box handle **(G)**. Always use grill gloves when the BBQ is hot to avoid accidental contact with hot parts.

# Maintenance and cleaning

Your grill is made of high-quality materials.

<u>Please note:</u> Stainless steel changes colour at high temperatures! This is not a defect, but rather a sign of quality!

Contrary to popular belief, stainless steel is not one hundred percent safe from rust and corrosion and is thus not maintenance-free. Even the highest-quality stainless steels require regular cleaning with clean water and rubbing with cooking oil, in order to prevent oxidation and corrosion.

Clean the grill after each use. To clean and maintain the surfaces, please follow these instructions:

### Danger Risk of burning!



Let the grill cool down completely before cleaning.

### Danger Health hazard!



Do not use any paint solvents or thinners to remove stains. Such liquids are hazardous to health and may not come into contact with food.

### Attention Risk of damage!



Do not use any strong or abrasive solvents or scouring pads as such products attack the grills surfaces and leave permanent markings.

### Special notes for cleaning the gas grill

- Allow the grill to burn at the highest flame setting for 5 minutes once your food is finished grilling. This prevents food residue from building on the racks.
- Turn the regulator on the gas hose to Off before cleaning.

### Cleaning the burner

- Turn the regulator on the gas bottle to the Off position. Then
  set the temperature regulator on the BBQ to (off) and
  disconnect the gas hose from the gas bottle.
- Ensure, that the grill has cooled down before proceeding.
- Remove the BBQ grates.
- Clean the burner with a soft brush or with pressurised air.
   Then wipe it down with a cloth.
- Clean blocked openings with a sturdy pipe cleaner, a wire or with the opened end of a paperclip.

### Cleaning the Ignition Head

- · If it becomes difficult to ignite the flame, this may be due to the fact that the tip of the ignition head is dirty. In this case it needs to be cleaned. The ignition head tip is located next to the burner opening.
- To ensure perfect functioning, food residues between the ignition head tip and the burner must be removed. Use fine sandpaper in order to clean the ignition head tip and the burner edge.
- The ignition head tip should be approx. 4 6 mm away from the burner edge. This is the ideal distance for reliable ignition.

### Special notes for cleaning the charcoal grill

### Danger Risk of burning!



Let the grill cool down completely before cleaning.

Only tip out the ash when the fuel has completely burned out.

### Danger

### Health risk!



Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

### Attention Risk of damage!



Do not use any strong or grinding solvents or abrasive pads, since these can attack the surfaces and leave behind scrape marks.

- Let the fuel burn out completely after grilling. This eases the cleaning effort by burning away excess fat and BBQ residues.
- Empty out the cold ash. It is very important that you remove the ash before moisture combines with the cold ash. Ash is saline and, in a moist condition, will attack the inside of the ash collecting tray. Thus, over years the ash collecting tray can sustain damage through rust.

### General cleaning

Clean the BBQ after each use. To clean and maintain the surfaces, please heed the following instructions:

- Remove the grill racks and clean them thoroughly with soapy water. Rinse with clean water and dry thoroughly.
- Use a wet sponge to remove loose residue from the grill.
- If a grease layer has formed on the internal surface of the lid, this can be cleaned off using a strong, hot soapy solution. Then rinse with clean water and dry completely before using the BBQ again.

### Warning! Never use commercially available oven cleaners!

- Food residues on the base of the BBQ can be removed with a brush, spatula, or cleaning sponge. Then wash again with soapy water. Rinse with clean water and dry.
- Clean the internal and external surfaces using warm soapy water.
- Use a soft, clean cloth for drying. Do not scratch the surfaces when wiping them dry.
- Tighten all screws before every use to guarantee the stability of your BBQ at all times.
- **IMPORTANT:** Always store the grill in adry place.
- If the gas BBQ is not being used, it should be covered with a protective hood.

# Care of grill surfaces and lid

### IMPORTANT INFORMATION

### Care and protection of stainless steel surfaces

Your grill was manufactured with stainless steel components. All stainless steel products demand a certain degree of care and protection to maintain their appearance. Contrary to popular opinion, stainless steel is neither entirely safe from rust bloom and corrosion nor entirely maintenance-free. Even the highest quality stainless steel requires regular cleaning with clean water to prevent oxidation and corrosion.

Modern style demands that your grill is outfitted with stainless steel components and a brushed finish. This brushed finish is achieved by a process that removes the mirror-like lustre of stainless steel.

Stainless steel products with a brushed finish demand regular cleaning and care to maintain their appearance. Without appropriate care, your stainless steel product will be subject to rust and corrosion.

Stainless steel is not a maintenance-free material. Cleanliness and stainless steel go hand in hand.

After assembling your grill, we recommend applying a thin layer of olive oil to all readily accessible stainless steel surfaces with a clean cloth.



With another clean cloth, buff the olive oil into the surface until you achieve a non-oily finish. This method of cleaning protects the material against filth and other aggressive harmful substances with a temporary, food-safe protective shield.

This film of olive oil also makes later polishing easier as well as removing fingerprints, etc. Repeat this process from time to time when you clean your grill.

### IMPORTANT INFORMATION

Perhaps you have purchased a protective cover for your grill. To protect your investment, we recommend using the grill cover whenever the appliance is not in use. However, put on the protective cover only once your grill has cooled down and is clean and dry. It may be necessary to use a protective cover. Caution! Placing a protective on your grill while it is warm, wet or unclean may lead to heavy rusting.

For this reason, your grill should be cool, cleaned of surface filth and thoroughly dried before you put on the cover. This is especially important before long periods of disuse, i.e. during winter storage.

Follow these maintenance and care tips carefully in order to preserve the quality of your grill for a long time.

Take good care of your investment and it will be of great service to you for many years to come.

# **Troubleshooting**

Problem	Possible cause		Proposed solution	
Burner will not ignite	<ul> <li>LPG cylinder is</li> </ul>	empty	-	Replace with a full LPG cylinde
	- Defective regu	lator	_	Replace or have regulator checked
	<ul> <li>Burner is block</li> </ul>	ed	_	Clean the burners
	<ul> <li>Gas nozzle or blocked</li> </ul>	hose is	-	Clean gas nozzle and gas hose
	<ul> <li>Electrode cable detached from or igniter unit</li> </ul>		-	Reconnect cable
	<ul><li>Defective elect</li><li>Defective igniti</li></ul>		-	Replace electrode or cable
	- Delective igniti	OII SWILCII	_	Replace ignition switch
The burner will not ignite using a match	<ul> <li>LPG cylinder is</li> </ul>	empty	-	Replace with a full LPG cylinder
	- Defective regu	lator	-	Replace or have regulator checked
	<ul> <li>Burner is block</li> </ul>	ed	_	Clean the burners
	<ul> <li>Gas nozzle or blocked</li> </ul>	hose is	-	Clean gas nozzle and gas hose
Small flame or	<ul> <li>LPG cylinder is</li> </ul>	s too small	_	Use a larger gas cylinder
flashback (flame in combustion tube			_	Clean the burners
or roaring noise is	<ul> <li>Burner is block</li> </ul>		_	Clean gas nozzle and
audible)	<ul> <li>Gas nozzle or blocked</li> </ul>	Gas nozzle or hose is		gas hose
	- There is too m	uch wind	-	Set up the grill in an area sheltered from the wind
Temperature knob is hard to turn	- Gas valve is bl	ocked	-	Replace gas valve

# **Disposal**



The packaging is made of environmentally friendly materials that you can dispose of at your local recycling centre.



Do not throw away the grill with the household waste! Dispose of it through a registered waste disposal service or at your local waste disposal facility. Comply with all applicable local legislation. If you have any questions, contact your local waste disposal facility.

### Batteries and rechargeable batteries



Do not dispose of batteries with the household waste. As the end user, you are legally obligated to return used batteries to a designated collection point or to your retailer. This ensures that used batteries are disposed of in an environmentally friendly fashion.

Batteries contain hazardous substances are marked with the chemical symbols Cd for cadmium, Hg for mercury and Pb for lead. Batteries are marked with the icon shown above.

# **Declaration of conformity**

This product complies with current national and European guidelines. This is confirmed by the CE marking (all relevant records are in the hands of the manufacturer).

### Technical data

Product: Art. Nr. 3131UK,

Charcoal-Gas-Comi-Grill "Buffalo"

Weight: approx. 60.5 kg

Total dimensions: approx. 176 x 66 x 136 cm (BxTxH)

Grill surface charcoal: approx. 45.7 x 43.2 cm Grill surface gas: approx. 45.7 x 43.2 cm

Max. amount of fuel: 1.4 kg

Main burner: 3 stainless steel burners,

approx. 2.9 kW each

Total output: 8.7 kW
Rated heat input: 632 g/h
BBQ category: I<sub>3+</sub> (28-30/37), GB

Gas type/Gas pressure: LPG

Butane 28-30 mbar Propane 37 mbar

Nozzle main burner: 0.73 mm

# Warranty

You have purchased a high-quality product. TEPRO GARTEN GmbH provides a warranty for its products within the framework of its warranty conditions under normal, recreational and non-commercial use of 24 (twenty-four) months from the date of purchase for all components covering defects and manufacturing errors.

The warranty excludes all parts subject to wear and tear such as grill racks, charcoal grates or burners as well as imperfections and differences in colour of the enamel coating and paint delamination caused by burnt grease, slight corrosion such as rust bloom. All other costs incurred, such as required working time, shipping, freight and packaging, shall be borne by the buyer in the case of a warranty claim.

The distributor reserves the right to bear any incurred costs or to charge the buyer.

The warranty does not include malfunction or user difficulties resulting from wilful damage, misuse, modification, incorrect use, careless use, wear and tear, improper assembly or poor maintenance.

### Service

Please contact our service point for assistance with technical questions. This product was carefully manufactured and packaged. Should you nevertheless have a complaint, our employees are more than happy to assist.

The gas grill should be maintenanced by a professional once a year.

Please contact us using the below email address (distributor) for assistance with service questions.

Subject to technical modifications and typographical errors.

# **Distributing company**

tepro Garten GmbH Carl-Zeiss-Straße 8/4 D-63322 Rödermark, Germany Email: info@tepro-gmbh.de oder

backoffice@tepro-gmbh.de
Web: www.tepro-gmbh.de

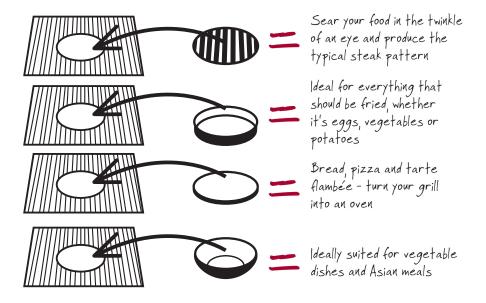
# Matching accessories (not included in the delivery scope)

Available over-the-counter and online.





# Step 2: Attach the desired rack inlay



### **Cast Iron Pan Insert**

tepro Item Number 8573



- For inserting into the grate in the grate system
- Cast iron pan, approx. Ø 31.7 x 3.5 cm

# **Pizza Stone Insert**

tepro Item Number 8572



- For inserting into the grate in the grate system
- Pizza stone made of cordierite, approx. Ø 28.5 cm

### **Cast Iron Wok Insert**

tepro Item Number 8580



- For inserting into the grate in the grate system
- Cast iron wok approx. Ø 35.3 × 10 cm

Further matching accessories (not included in the delivery scope)

# Universal covering hood - extra large

tepro Item Number 8609



- Made from high-quality, durable, polyester fabric 300 x 250D
- with water-repellent PVB coating
- resistant to UV radiation
- side vents
- with Velcro fastener
- accurately fitting
- Hood dimensions approx. 177,8x55,9x129,5 cm

# 3-piece BBQ utensil set

tepro Item Number 8534



- consisting of fork, spatula, and tongs
- spatula with cutting device and bottle opener
- Stainless steel
- with plastic handles
- Length: 42-45 cm

BBQ skewers, 4-piece set

tepro Item Number 8535



- with plastic handles
- with meat sliders
- Length: 45.5 cm

# Fish holder big

tepro Item Number 8522



- for one fish
- chrome plated
- insulated plastic handle
- lenght: 66 cm

Available over-the-counter and online.

